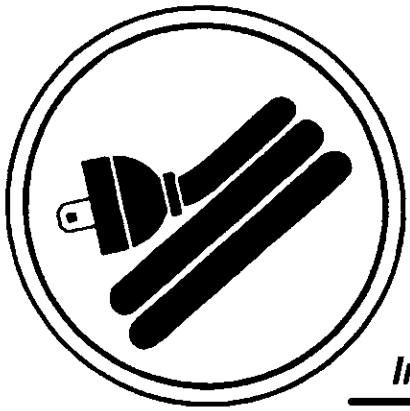
Use And Care



Instructions for your Electric Wall Oven with "T" Clock

(ELECTRONIC CONTROLLER)

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WARRANTY 15

INSTALLER Please leave this manual with this appliance.

CONSUMER To save you time, energy and money, read and keep this manual for future reference.

The model and serial numbers of your appliance are found on the rating plate which is located on the front oven frame. Record and retain these numbers.

Model number: _____

Serial number: _____

Date of purchase: _____

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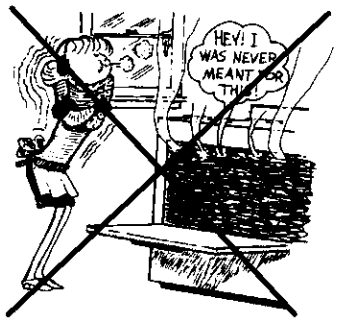
(7/91)

SAFETY INSTRUCTIONS

Information in the Safety Instruction section covers all electric cooking appliances. You may find some information that does not pertain to your particular appliance. Please review this section before using your cooking appliance.

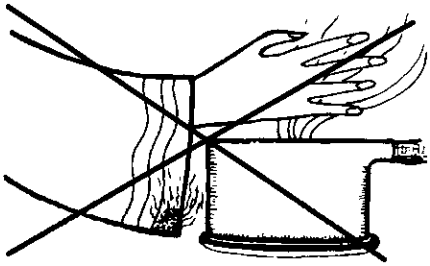
The following instructions are based on safety considerations and must be strictly followed to eliminate the potential risks of fire, electric shock, or personal injury.

PROPER INSTALLATION – Be sure your appliance is properly installed and grounded by a qualified technician.



NEVER USE YOUR APPLIANCE FOR WARMING OR HEATING THE ROOM.

STORAGE ABOVE RANGE – To eliminate the hazard of reaching over hot surface elements, cabinet storage should not be provided directly above a unit. If provided, storage should be limited to infrequently used items that can be safely stored in an area subjected to heat. Temperatures may be unsafe for some items such as volatile liquids, cleaners, or aerosol sprays. If cabinet storage is provided, installation of a range hood that projects at least 5–inches beyond the bottom of the cabinet will reduce the hazards associated with such storage.

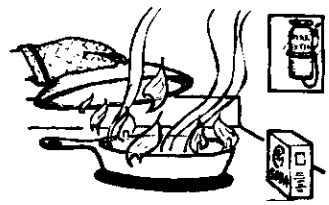


WEAR PROPER APPAREL – Loose–fitting or hanging garments should never be worn while using the appliance.

USER SERVICING – Do not repair or replace any part of the appliance unless specifically recommended in the Use and Care Book. All other servicing should be referred to a qualified technician. Always disconnect unit or cut–off power to unit before any servicing.

STORAGE IN, ON OR NEAR APPLIANCE – Do not store or use gasoline or other flammable materials, vapors and liquids in the oven, near surface units or in the vicinity of this or any other appliance. The fumes can create a fire hazard or explosion. Do not use cooktop or oven as a storage area for food or cooking utensils.

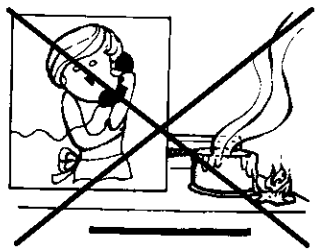
DO NOT USE WATER ON GREASE FIRES – Smother fire or flame or use dry chemical or foam–type extinguisher, if available or sprinkle heavily with baking soda.



USE ONLY DRY POTHOLDERS – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloths.

SURFACE COOKING UNITS:
USE PROPER PAN SIZE – This appliance is equipped with one or more surface elements of different sizes. Select utensils having flat bottoms large enough to cover the surface element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also improve efficiency.

NEVER LEAVE SURFACE UNITS UNATTENDED AT HIGH HEAT SETTINGS – Boilover causes smoking and greasy spillovers that may ignite.

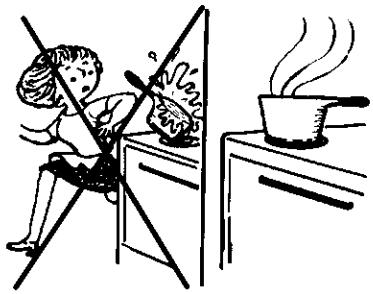


MAKE SURE DRIP BOWLS ARE IN PLACE – Absence of these bowls during cooking may subject wiring or components underneath to damage.

PROTECTIVE LINERS – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the Use and Care Book. Improper installation of these liners may result in a risk of electric shock, or fire.

SAFETY INSTRUCTIONS

GLAZED COOKING UTENSILS – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range–top service without breaking due to the sudden change in temperature.



UTENSIL HANDLES SHOULD BE TURNED INWARD AND NOT EXTEND OVER ADJACENT SURFACE UNITS – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface elements.

DO NOT SOAK REMOVABLE HEATING ELEMENTS – Heating elements should never be immersed in water. Immersing element in water would damage insulating material inside element.

OVENS:
USE CARE WHEN OPENING DOOR – Let hot air or steam escape before removing or replacing food.

DO NOT HEAT UNOPENED FOOD CONTAINERS – Build–up of pressure may cause container to burst and result in injury.

KEEP OVEN VENT DUCTS (located under rear element; rear corner of cooktop; between oven door and control panel of wall oven or on backguard) **UNOBSTRUCTED**. Blockage of vent prevents proper oven air circulation and will affect oven performance. Avoid touching oven vent area while oven is on and for several minutes after oven is turned off. Some parts of the vent and surrounding area become hot enough to cause burns.

PLACEMENT OF OVEN RACKS – Always place oven racks in desired location while oven is cool. If rack must be moved while hot, use care to avoid contact of potholder with oven element.

VENTILATING HOODS:
CLEAN VENTILATING HOODS FREQUENTLY – Grease should not be allowed to accumulate on hood or filter. When flaming foods under the hood, turn the fan off. The fan, if operating, may spread the flame.

IMPORTANT SAFETY NOTICE AND WARNING
The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that when the appliance is engaged in the self–clean cycle there may be some low–level exposure to some of the listed substances, including carbon monoxide. Exposure to these substances can be minimized by properly venting the appliance to the outdoors during the self–clean cycle.

DEEP FAT FRYERS:
Use extreme caution when moving the grease kettle or disposing of hot grease.

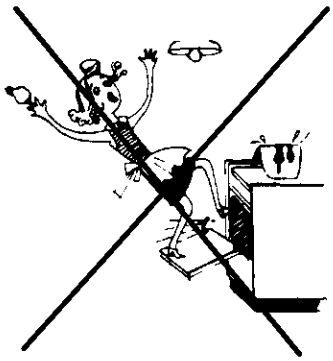
DO NOT TOUCH SURFACE ELEMENTS OR OVEN ELEMENTS, AREAS NEAR ELEMENTS OR INTERIOR SURFACES OF OVEN – Elements may be hot even though they are dark in color. Areas near surface elements and interior surfaces of oven may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact heating elements, areas near elements or interior surfaces of oven until they have had sufficient time to cool. Among these areas are the cooktop, surfaces facing the cooktop, oven vent opening and surfaces near this opening, oven door, and oven window. Also, do not allow aluminum foil, meat probes or any other metal object, other than a utensil on a surface element, to contact heating elements.

ANTI–TIP BRACKET:
WARNING: To reduce the risk of tipping of the appliance from unusual usage or by excessive loading of the oven door, the appliance must be secured by a properly installed anti–tip device. To check if device is installed properly: Use a flashlight and look underneath range to see that one of the rear leveling legs is engaged in the bracket slot. When removing appliance for cleaning, be sure anti–tip device is engaged when range is replaced. The anti–tip device secures the rear leveling leg to the floor, when properly engaged.

SAFETY INSTRUCTIONS

ADDITIONAL INFORMATION:
After appliance is installed, be certain all packing materials are removed from the appliance before operating the unit. If appliance is installed near a window, take steps to prevent curtains from blowing over surface elements creating a fire hazard.

Care should be given to location of appliance. Be sure floor covering under appliance, walls adjacent to appliance, cabinetry adjacent to appliance, and other materials adjacent to appliance can withstand prolonged heat. This is a heavy appliance and can settle into soft floor coverings such as cushioned vinyl. Use care when moving range on this type of floor covering.



OVEN DOOR
Do not place excessive weight on an open oven door or stand on an open oven door as, in some cases, it could cause the range to tip over, breakage of the door or serious injury.

CIRCUIT BREAKER OR FUSE – Locate and mark breaker or fuse. Never replace a blown fuse or reset a breaker until you know what has caused the problem. Always replace a blown fuse with one of the correct amperage, do not use a substitute.

CONTROL KNOBS – Turn off control at the completion of a cooking operation.

SELF CLEANING OVEN:
Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. Do not use oven cleaners or oven liner protective coating of any kind in or around any part of the self clean oven. Clean only parts listed in this booklet. Before self cleaning the oven, remove broiler pan, oven racks, and other utensils.

CAUTION: DO NOT LEAVE FOOD OR COOKING UTENSILS, ETC., IN OVEN DURING THE SELF CLEANING MODE OF OPERATION.

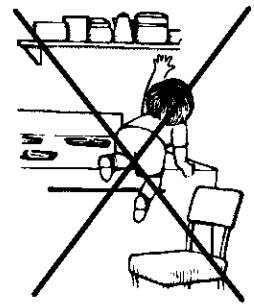
ATTENTION: NE LAISSER AUCUN ALIMENT, USTENSILE DE CUISINE, ETC., DANS LE FOUR DURANT LE CYCLE D'AUTONETTOYAGE.

On some models, a fan should be heard during the self clean cycle. If not, cancel clean cycle and call a serviceman before self cleaning again. (Refer to CONTENTS on front cover for location of self clean instructions and fan information.)

SMOOTHTOP COOKTOP:
Do not cook on broken cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately. Clean cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

DO NOT LEAVE CHILDREN ALONE – Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance. CAUTION: Do not store items of interest to children in cabinets above an appliance or on the backguard of a range.

Children climbing on the appliance to reach items could be seriously injured. Children must be taught that the appliance and utensils in or on it can be hot. Children should be taught that an appliance is not a toy. They should not be allowed to play with controls or other parts of the unit.



IN CASE OF FIRE:
1. Turn off appliance and ventilating hood.
2. Use dry or foam–type extinguisher or baking soda to smother flame. Never use water on a grease fire.
3. If fire is in oven, smother by closing oven door.
4. If fire is in a pan on the surface unit, cover pan.

– SAVE THESE INSTRUCTIONS –

ELECTRONIC CONTROLLER

CLOCK (time–of–day)
1. Press CLOCK pad.
2. Turn SET knob until display shows correct time–of–day.
3. Press STOP/CLEAR pad to lock in time.

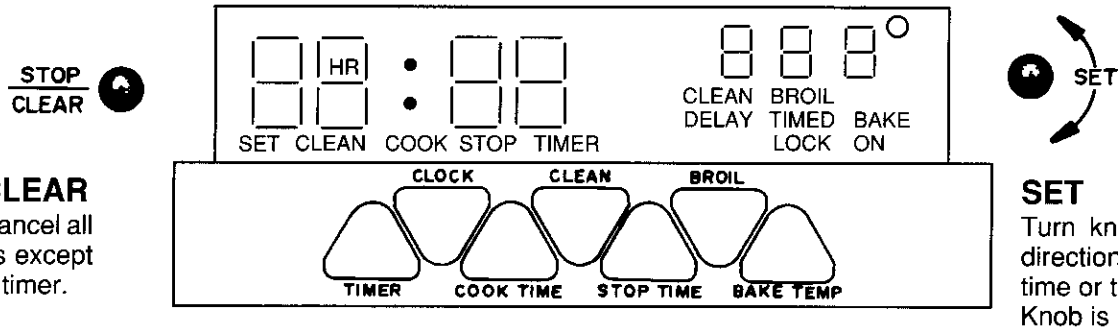
When power is first supplied to oven or if there is a power failure, the display will flash. Follow above instructions to set clock.

CLEAN
1. Close door.
2. Move door handle to locked position.
3. Press CLEAN pad. ("door" will flash in display and beeps will sound if door is not locked.)
4. Oven will automatically clean for 3 hours. Select 2 or 4 hours by turning the SET knob.

See page 9 for additional information.

BROIL
1. Press BROIL pad.
2. Turn SET knob clockwise one or two clicks to select HI or LO broil.
3. Press STOP/CLEAR pad to cancel broil operation.

See page 7 for additional information.



STOP/CLEAR
Press to cancel all operations except clock and timer.

SET
Turn knob in either direction to enter time or temperature. Knob is also used to select HI/LO broil.

TIMER (minute timer)
1. Press TIMER pad.
2. Turn SET knob to desired time.
3. TIMER starts automatically. 3 beeps signal the end of the timing operation and the time–of–day reappears in the display.
4. To cancel: Press TIMER pad and turn SET knob until :00 appears in the display. Time–of–day will reappear after a 3–second delay.

ADDITIONAL INFORMATION
A beep sounds each time a pad is pressed. Three beeps signal the end of an operation. Press STOP/CLEAR to cancel an operation.

If a fault code (ex: F 1) is displayed, if control will not accept an entry, or if beeps sound, press STOP/CLEAR. If fault code, or beeps continues or control will not accept an entry, see page 11.

Function pads on some models are round – they operate as described in this booklet.

COOK TIME/STOP TIME
To begin cooking immediately:
1. Press COOK TIME pad and enter desired cooking time by turning the SET knob.
2. Press BAKE TEMP pad and enter oven temperature with SET knob.

To delay the start of cooking:
1. Press COOK TIME pad and enter cooking time with SET knob.
2. Press STOP TIME pad and enter time you wish food to stop cooking with SET knob.
3. Press BAKE TEMP pad and enter oven temperature with SET knob.

See page 8 for additional information.

BAKE TEMP
1. Press BAKE TEMP pad.
2. Turn SET knob until desired oven temperature appears in the display.
3. Press STOP/CLEAR pad to cancel the baking operation.

See pages 5 to 6 for additional information on baking and roasting.

TO CANCEL AN OPERATION:
Press STOP/CLEAR pad to cancel a cook or clean operation.

USING YOUR OVEN

OVEN CHARACTERISTICS
Every oven has its own characteristics. You may find that the cooking times and temperatures you were accustomed to with your previous oven may need to be altered slightly with your new oven. Please expect some differences with this new oven.

OVEN VENT

Your oven is vented through a duct located on the right side above the oven door. To prevent baking problems, do not block this opening. Do not touch the vent openings or nearby surfaces during oven operation as they may be hot.

FAN

This unit is equipped with a fan which automatically turns on whenever the oven is set for cooking or cleaning. The fan will automatically turn off when the unit has cooled.

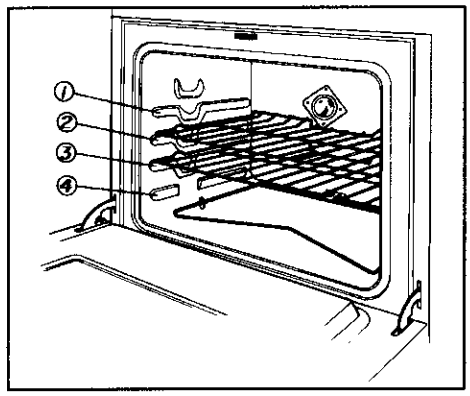
OVEN RACKS

The two oven racks are designed with a "lock–stop" position to keep racks from accidentally coming completely out of the oven.

NEVER place pans directly on the oven bottom. Do not cover entire rack with aluminum foil or place foil directly under utensil. To catch spillovers, cut a piece of foil a little larger than the pan and place it on the rack below the rack containing the utensil.

To replace: Place rack on rack supports, tilt up and push toward rear of oven. Pull rack out to "lock–stop" position to be sure rack is correctly replaced.

To remove: Be sure rack is cool. Pull rack out to the "lock–stop" position. Tilt up and continue pulling until rack releases.



For optimum baking results, bake biscuits, cookies or cakes on one rack in the center of oven.

RACK POSITIONS:

RACK 1 (top of oven) used for broiling thin foods.

RACK 2 used for one–rack baking or broiling thicker cuts of meat.

RACK 3 used for most one–rack baking and for roasting some meats.

RACK 4 used for roasting large meats, cooking larger foods and for baking angel food cake or pie shells.

HINTS:

If cooking on two racks, stagger pans so one is not directly over the other. Use rack positions 1 and 3, 2 and 4, or 1 and 4, depending on baking results, when cooking on two racks.

Place food in the oven on the center of the rack. Allow 1 or 2 inches between edge of utensil and the oven sides or adjacent utensils.

PREHEATING

Preheating is necessary for baking. Allow oven to heat for 10 to 15 minutes before adding food. Preheat broil element for 5 to 10 minutes if darker browning is desired or if broiling thin (3/4–inch) meats. It is not necessary to preheat oven for roasting.

Selecting a temperature higher than desired will NOT preheat the oven any faster. Preheating at a higher temperature may have a negative effect on baking results.

To preheat: Set oven for baking and allow the oven to heat until display shows the preset temperature (100 will appear in the display until the oven reaches 100°F. The display will then show the oven temperature in 5° increments until the oven reaches the preset temperature.)

Once the preset temperature is reached, and the oven temperature has stabilized, a single beep will sound.

If the oven temperature is changed after preheating, a beep will signal that the oven has reached the new temperature setting.

IMPORTANT
DO NOT MOVE DOOR LOCK LEVER TO THE RIGHT DURING BROILING OR BAKING. If door lock lever is moved to the lock position, the cooking operation will automatically be cancelled and "door" will appear in the display.

USING YOUR OVEN

HOW TO BAKE OR ROAST

1. When cool, position rack in oven depending on what you are baking.
2. To set oven: Press BAKE TEMP pad. "BAKE" lights in the display.

   Turn SET knob to the desired oven temperature. "ON" lights in the display. The oven immediately turns on and begins to heat. The display will register the oven temperature starting at 100°F.
3. Place food in center of oven, allowing a minimum of 2 inches between utensil and oven walls.
4. Check food for doneness at minimum time in recipe. Cook longer if necessary. Remove food from the oven.

Press STOP/CLEAR button to cancel a baking operation.

If you have carefully followed the basic instructions and still experience poor results, these suggestions may be helpful:

COMMON BAKING PROBLEMS AND WHY THEY HAPPEN

PROBLEM	CAUSE
Cakes are uneven.	Pans touching each other or oven walls. Batter uneven in pans. Oven temperature too low or baking time too short. Oven not level. Undermixing. Too much liquid.
Cake high in middle.	Temperature too high. Baking time too long. Overmixing. Too much flour. Pans touching each other or oven walls. Incorrect rack position.
Cake falls.	Too much shortening or sugar. Too much or too little liquid. Temperature too low. Old or too little baking powder. Pan too small. Oven door opened frequently. Added incorrect type of oil to cake mix. Added additional ingredients to cake mix or recipe.
Cakes, cookies, biscuits don't brown evenly.	Oven door not closed properly. Door gasket not sealing properly. Incorrect use of aluminum foil. Oven not preheated. Pans darkened, dented or warped. Incorrect oven position.
Cakes, cookies, biscuits too brown on bottom.	Oven not preheated. Pans touching each other or oven walls. Incorrect rack position. Incorrect use of aluminum foil. Placed 2 cookie sheets on one rack. Used glass, darkened, stained, warped or dull finish metal pans. (Use a shiny cookie sheet.)

For optimum results, bake on one rack. If baking cakes on two racks, place pans toward front of oven on upper rack and pans toward back of oven on lower rack.

Follow utensil manufacturer's instructions for oven temperature. Glassware and dark utensils such as Ecko's Baker's Secret require lowering the oven temperature by 25° F.

PROBLEM	CAUSE
Cakes don't brown on top.	Oven temperature too low. Overmixing. Too much liquid. Pan size too large or too little batter in pan. Oven door opened too often. Incorrect rack position.
Excessive shrinkage.	Too little leavening. Overmixing. Pan too large. Oven temperature too high. Baking time too long. Pans too close to each other or oven walls.
Uneven texture.	Too much liquid. Undermixing. Oven temperature too low. Baking time too short.
Cakes have tunnels.	Not enough shortening. Too much baking powder. Overmixing or at too high a speed. Oven temperature too high.
Cakes crack on top.	Batter overmixed. Oven temperature too high. Too much leavening. Incorrect rack position.
Cake not done in middle.	Temperature too high. Pan too small. Baking time too short.

If additional ingredients were added to mix or recipe, expect cooking time to increase.

PROBLEM	CAUSE
Pie crust edges too brown.	Oven temperature too high. Pans touching each other or oven walls. Edges of crust too thin.
Pies don't brown on bottom.	Used shiny metal pans. Oven temperature too low.
Pies have soaked crust.	Temperature too low at start of baking. Filling too juicy. Used shiny metal pans.

USING YOUR OVEN

HOW TO BROIL

Broiling is a method of cooking tender foods by direct heat under the element. The degree of doneness is determined by the distance between the meat and the element, and the length of broiling time.

Broiling requires the use of the broiler pan and insert. The correct position of the insert in the pan is very important. The broiling insert should be placed in the pan so the grease will drain freely. Improper use may cause grease fires.

The broiler insert CANNOT be covered with aluminum foil as this prevents fat from draining into pan below. However, for easier cleaning, the broiler pan can be lined with foil. Do not use disposable broiler pans. They do not provide a separate tray.

TO BROIL:

1. Prepare meat by removing excess fat and slashing remaining fat, being careful not to cut into meat. This will help keep meat from curling.
2. Place broiler pan on any of the recommended rack positions. Generally, for brown exterior and rare interior, the meat should be close to the element. Place further down if you want meat well done.
3. Broiling should be done with oven door opened to the broil stop position (opened about 4–inches).
4. Follow suggested times on broiling chart. Meat should be turned once about half way through cooking.
5. Check doneness by cutting a slit in meat near center for desired color.
6. Press STOP/CLEAR button to cancel a broil operation.

To set oven:

- Press BROIL pad. "Broil" lights in the display.
- Turn SET knob clockwise one or two clicks to select HI for normal broiling or LO for special low temperature broiling.
- "ON" lights in the display. The oven immediately turns on and begins to heat.

Use HI BROIL for most broil operations. When broiling longer cooking foods such as pork chops, poultry or thick steaks, select LO BROIL. Low temperature broiling allows food to cook to the well done stage without excessive browning. Cooking time may increase if LO BROIL is selected.

BROILING CHART

TYPE OF FOOD	RACK #	DONENESS	TOTAL TIME
STEAKS 1–inch	2	rare medium well	8 to 10 min. 12 to 14 min. 18 to 20 min.
1 1/2–inch	2	rare medium well	14 to 16 min. 18 to 20 min. 25 to 30 min.
HAMBURGER 3/4 to 1–INCH	2	rare medium well	10 to 12 min. 12 to 15 min. 15 to 18 min.
CHICKEN HALVES	2	well done 185°F	30 to 40 min.
FISH FILLETS Fresh Frozen	 2 2	 flaky flaky	 10 to 15 min. 15 to 20 min.
HAM SLICE (boneless) 1/4 to 1/2 – inch Pre Cooked Uncooked	 2 2	 well done	 8 to 15 min. 15 to 20 min.
BACON	1	well done	2 to 4 min.
PORK CHOPS 1/2–inch	1	well done	6 to 10 min.

AUTOMATIC OVEN COOKING

Automatic cooking feature is used to turn the oven on and off at the preset time–of–day. This feature can be used to delay the start of a cooking operation.

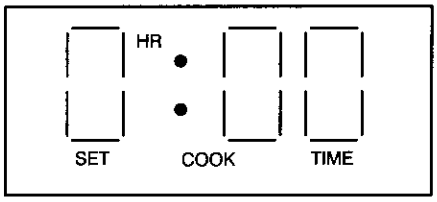
The automatic cooking feature will not operate unless the clock is functioning and is set at the correct time–of–day.

IMPORTANT: Highly perishable foods such as dairy products, pork, poultry, seafoods or stuffing are not recommended for delayed cooking. If cooking more than one food, select foods that cook for the same length of time and at the same oven temperature.

TO BAKE BY TIME –

with immediate start

1. Press COOK TIME pad. "SET COOK TIME" flashes in the display.



2. Enter cooking time (how long you wish food to cook) with the SET knob.
3. Press BAKE TEMP pad. "Bake" lights in the display. Enter oven temperature with the SET knob.
4. "TIMED BAKE ON" lights in the display. The oven automatically turns on and begins to heat. The display begins to count down.

At the end of the preset cooking time, the oven automatically turns off.

EXAMPLE

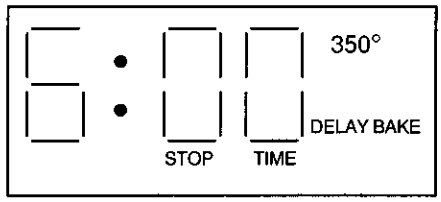
Food is to cook for one hour and 30 minutes at 350°F.

1. Press COOK TIME pad.
2. Turn SET knob until 1:30 (1 hour, 30 minutes) appears in the display.
3. Press BAKE TEMP pad.
4. Turn SET knob until 350° appears in the display. Oven turns on immediately.

TO BAKE BY TIME –

with delayed start

1. Press COOK TIME pad. "SET COOK TIME" flashes in the display.
2. Enter cooking time with SET knob.
3. Press STOP TIME pad. "SET STOP TIME" flashes in the display.
4. Enter the time you wish the oven to turn off by turning the SET knob.
5. Press BAKE TEMP pad. "DELAY BAKE" lights in the display.
6. Enter oven temperature with the SET knob.



The oven will automatically turn on in time to have the food ready by the preselected STOP TIME.

EXAMPLE

Food is to cook for 2 hours and 30 minutes at 350°F. You wish the food to be cooked by 6:00.

1. Press COOK TIME pad.
2. Turn SET knob until 2:30 (2 hours, 30 minutes) appears in the display.
3. Press STOP TIME pad.
4. Turn SET knob until 6:00 appears in the display.
5. Press BAKE TEMP pad.
6. Turn SET knob until 350° appears in the display.

The oven will turn on at 3:30, cook the food for 2 1/2 hours and will automatically turn off at 6:00.

ADDITIONAL INFORMATION

1. The Electronic Controller will continuously beep if you delay in entering a complete program. If you hear the beeps, just continue entering the program as described above. The beeps will stop.
2. To reset or cancel the program: Press the STOP/CLEAR button.
3. After setting the Automatic Cooking feature, press the CLOCK pad and the time–of–day will reappear in the display. "TIMED BAKE ON" or "DELAY BAKE" and the oven temperature will remain in the display as a reminder that the oven is set for a cooking operation.

SELF CLEAN OVEN

The self clean oven uses temperatures above normal cooking temperatures to automatically clean the entire oven. The separate clean cycle eliminates soil completely or reduces it to a gray ash which is easily wiped up with a damp cloth when the oven is cool.

BEFORE SELF CLEANING

Remove all pans from the oven. The racks may be left in, but will discolor and may not slide easily after cleaning.

Clean oven frame, door frame and around the oven vent with a non–abrasive cleaning agent such as Bon Ami. These areas are not exposed to cleaning temperatures and should be cleaned to prevent soil from baking on during the clean cycle.

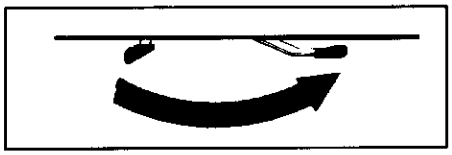
Wipe up excess grease or spillovers from the oven bottom to prevent excessive smoking during the clean cycle.

DO NOT USE OVEN CLEANERS OR OVEN LINER PROTECTIVE COATINGS OF ANY KIND ON THE SELF CLEAN OVEN FINISH OR AROUND ANY PART OF THE OVEN.

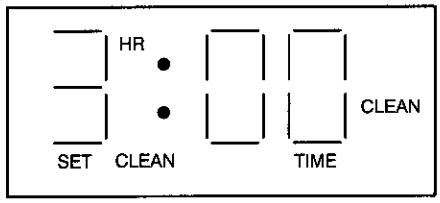
To prevent damage, do not clean or rub the gasket around the front oven frame. The gasket is designed to seal in heat during the clean cycle.

TO OPERATE:

1. Close door. Move door latch to the right until it rests in the lock position.



2. Press CLEAN pad. If the door is not locked as described, "door" will flash in the display.



When the CLEAN pad is pressed, the oven will automatically clean for 3 hours. A shorter (2 hours) or longer (4 hours) clean cycle can be selected by turning the SET knob.

To prevent accidently changing the clean cycle, press CLOCK pad to return display to time–of–day. "CLEAN ON" remains in the display as a reminder that the oven is set for a clean operation.

DURING SELF CLEANING

The oven automatically begins to heat when the CLEAN pad is pressed and the door is locked. As the oven reaches cleaning temperatures, the LOCK light will turn on. At this point, the oven door can not be manually opened. Do not force latch to the left once the lock light turns on. A fan sound can be heard during the clean cycle.

The first few times the oven is cleaned, some smoke and odor may be detected. This is normal and will reduce or disappear with use. If the oven is heavily soiled, or if the broiler pan is left in the oven, smoke and odor may occur.

As the oven heats and cools, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage your appliance.

TO CANCEL CLEAN CYCLE:
Push STOP/CLEAR button. If the LOCK light has not turned on, the oven door can be opened.

If the LOCK light has turned on, allow the oven the cool (up to 1 hour.) Once LOCK light turns off, oven door can be unlocked and opened. Door and latch will be damaged if the latch is forced to the left before the lock light turns off.

AFTER SELF CLEANING

About one hour after the clean cycle is completed, the internal lock will disengage, LOCK light will turn off and the door latch can be returned to its original (unlocked) position. **Do not attempt to unlock door until lock light has turned off. Door and latch will be damaged if the latch is forced to the left before the lock light turns off.**

Some soil may leave a light gray, powdery ash which can be removed with a damp cloth. If soil remains, it indicates that the clean cycle was not long enough. The soil will be removed during the next clean cycle.

If the oven racks do not slide smoothly after a clean cycle, wipe racks and embossed rack supports with a small amount of vegetable oil to restore ease of movement.

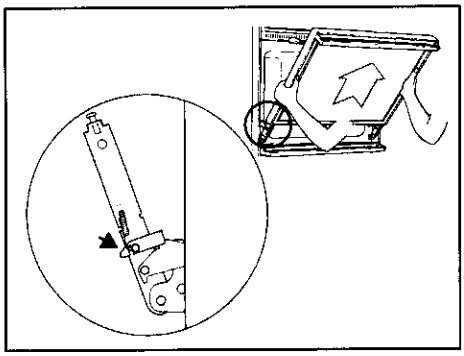
Fine, hair–like lines may appear in the oven interior or oven door. This is a normal condition resulting from heating and cooling of the porcelain finish. These lines do not affect the performance of the oven.

MAINTENANCE

OVEN DOOR

To remove door: Open door to the "stop" position (opened about 4 inches) and grasp the sides of the door at the middle of the door. **Slowly** lift door straight up.

As you lift the door up, **very slightly** open door by pulling door toward you. Check to be sure latches swing down into the notches on the hinge arms.



CAUTION:

Hinge arms are spring mounted and will slam shut against the range if accidently hit. **Never place hand or fingers between the hinges and the front oven frame.** You could be injured if hinge snaps back.

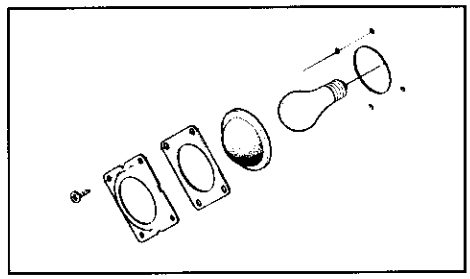
To replace door: Grasp door at each side, align slots in the door with the hinge arms. Very slightly pull door to a more open position as you slide the door down onto the hinge arms. The sliding action of the door will disengage the latches on the hinge arms. Gently push the door downward until the door rests evenly on the hinges. Close door.

Do not attempt to open or close door until door is completely seated on hinge arms. Never turn on oven unless door is properly in place.

OVEN LIGHT

Before replacing light bulb. DISCONNECT POWER TO OVEN. Be sure bulb is cool. Do not touch a hot bulb with a damp cloth as the bulb may break.

To replace oven light: Remove 4 screws and plates as illustrated below. Use care when removing gasket, it may tear. Replace with a 40 watt appliance bulb. (Not covered by warranty.) Reconnect power to oven and reset clock.



CARE AND CLEANING

BE SURE ALL PARTS OF THE OVEN ARE COOL BEFORE CLEANING. AFTER CLEANING BE SURE ALL PARTS ARE REPLACED CORRECTLY.

PARTS	CLEANING AGENTS	DIRECTIONS
Broiler pan & insert	Soap & water. Plastic scouring pad. Soap filled scouring pad.	Remove from the oven after use. Allow to cool then pour off grease. Place soapy cloth over insert and pan; let soak to loosen soil. Wash in warm soapy water. Use soap filled scouring pad to remove stubborn soil. Clean in dishwasher if desired.
Glass – Control Panel Oven Window Oven Door	Soap & water. Paste of baking soda & water. Window cleaning fluid or ammonia.	Wash with cloth wrung out in soapy water. Remove stubborn soil with paste of baking soda and water. Do not oversaturate cloth to avoid inside staining of oven door glass. Do not use abrasive materials such as scouring pads, steel wool or powdered cleaning agents. They will damage glass. Rinse with clear water and dry. To prevent staining of oven door window glass, never use excessive amounts of water which may seep under or behind glass.
Metal finishes – Trim Parts	Soap & water. Paste of baking soda & water.	Wash with soap and water. Remove stubborn soil with paste of baking soda and water. Do not use abrasive or caustic agents. They will damage the finish.
Oven racks	Soap & water. Cleansing powders & plastic pads. Soap filled scouring pad.	Clean with soapy water. Remove stubborn soil with cleansing powder or soap filled scouring pad. Rinse and dry. Self Clean Oven: Racks will permanently discolor if left in the oven during a clean cycle.
Oven elements		Elements are self cleaning. Soil will burn off as elements are used.
Plastic – Door Handle	Soap & water. Paste of baking soda & water.	Never use abrasive or caustic cleaning agents on plastic.

TROUBLESHOOTING CHART

BEFORE CALLING A SERVICE TECHNICIAN, CHECK THE FOLLOWING:

F plus a number appears in the display and a continuous beep sounds. (Example: F 1)	This is called a FAULT CODE. If a fault code appears in the display, press the STOP/CLEAR button. If the fault code reappears, call the servicer.
Control will not accept an entry.	This may indicate a "stuck" pad. Press each of the seven pads to disengage the pad. Then, press STOP/CLEAR button and reprogram the operation. If the control still does not accept an entry after checking each pad, call the servicer.
Part or all of of your oven does not operate.	Is oven properly connected to the electrical supply? • Have fuses blown or circuit breakers tripped? • Has the power supply to your home been interrupted? • Has oven been set for a delayed cooking operation? (See page 8).
Oven elements fail to turn on or heat food properly.	Is oven properly connected to the electrical supply? • Have fuses blown or circuit breakers tripped? • Has the power supply to your home been interrupted?
Food not baking satisfactorily.	Are racks properly in place and in correct position for what you are baking? • Is your oven level? • Are you using the proper pan? • Is it bright, not soiled or dark colored? • Have you used foil incorrectly? • Are you using standard measuring utensils? • Did you preheat if recommended? See chart on page 6.
Oven does not operate.	Was the electronic control correctly set? • See page 4. • Is the oven disconnected from the electrical power?
Oven light does not work.	Is bulb loose or burned out?

SERVICE

Do not attempt to service the appliance yourself unless directed to do so in this book. Contact the dealer who sold you the appliance for service.

HOW TO OBTAIN SERVICE

When your appliance requires service or replacement parts, contact your Dealer or Authorized Servicer. Use only genuine factory or Maycor parts if replacement parts are necessary. Consult the Yellow Pages in your telephone directory under appliance for the service center nearest you. Be sure to include your name, address, and phone number, along with the model and serial numbers of the appliance. (See front cover for location of your model and serial numbers.)

If you are unable to obtain service, write to us. Our address is found on the rating plate. See front cover for location of rating plate.

If you are not satisfied with the local response to your service requirements, call or write MAYCOR Appliance Parts and Service Company, 240 Edwards Street, S.E., Cleveland, TN 37311, (615) 472–3500. Include or have available the complete model and serial numbers of the appliance, the name and address of the dealer from whom you purchased the appliance, the date of purchase and details concerning your problem.

If you did not receive satisfactory service through your servicer or Maycor you may contact the Major Appliance Consumer Action Panel by letter including your name, address, and telephone number, as well as the model and serial numbers of the appliance.

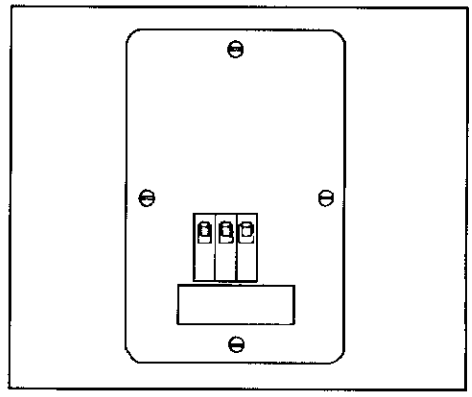
Major Appliance Consumer Action Panel
20 North Wacker Drive
Chicago, IL 60606

MACAP (Major Appliance Consumer Action Panel) is an independent agency sponsored by three trade associations as a court of appeals on consumer complaints which have not been resolved satisfactorily within a reasonable period of time.

CIRCUIT BREAKER

CANADIAN APPLIANCE ONLY

Your appliance is equipped with a circuit breaker box. The box is located either on a wall or in a cabinet next to or near the appliance. If part or all of the appliance does not operate, check to see if one of the breakers has tripped. Reset the breaker to the ON position.



FULL ONE–YEAR WARRANTY

DOMESTIC GAS OR ELECTRIC RANGE

Maycor Appliance Parts & Service Company will repair or replace, without charge, any part of your product which has a defect in material or workmanship during the first year after the date of the original installation. This warranty extends to any owner during the one–year warranty period.

LIMITED 5 YEAR WARRANTY

On electric ranges equipped with solid disc or smoothtop heating elements, and on gas ranges with sealed burners, for an additional 4 year period beyond the first year of the general coverage of this warranty, Maycor will replace any of the solid disc or smoothtop heating elements, or sealed burners which fail to heat as a result of defective workmanship or material. Additionally, Maycor will replace any smoothtop cooking surface which cracks or breaks during normal household cooking. These parts must be installed by a qualified person. Any labor charge required for replacement is not covered by this warranty.

HOW TO OBTAIN SERVICE

To obtain the repair or replacement of a defective part under these warranties, you should contact the dealer from whom you purchased the appliance or a servicer he designates.

WHAT IS NOT COVERED BY THESE WARRANTIES

1. Conditions and damage resulting from improper installation, delivery, unauthorized repair, modification, or damage not attributable to a defect in material or workmanship.

2. Conditions resulting from damage, such as: (1) improper maintenance, (b) misuse, abuse, accident, or (c) incorrect electrical current or voltage.

3. Warranties are void if the original serial number has been removed, altered, or cannot be readily determined.

4. Light bulbs.

5. Any product used for other than normal household use. It does not extend to products purchased for commercial or industrial use.

6. Any expense incurred for service calls to correct installation errors or to instruct you on how to use the products.

7. CONSEQUENTIAL OR INCIDENTAL DAMAGES SUSTAINED BY ANY PERSON AS A RESULT OF ANY BREACH OF THESE WARRANTIES OR ANY IMPLIED WARRANTY. Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply to you.

ADDITIONAL HELP

If you are not satisfied with the local response to your service requirements and wish to contact Maycor, please address your letter to the Customer Relations Department, Maycor Parts & Service Company, 240 Edwards Street, S.E., Cleveland, TN 37311 or call (615) 472–3500. To save time, your letter should include the complete model and serial numbers of the warranted appliance, the name and address of the dealer from whom you purchased the appliance, the date of purchase and details concerning your problem.

These warranties are the only written or expressed warranties given by Maycor. No one is authorized to increase, alter, or enlarge Maycor's responsibilities or obligations under these warranties. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.

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